

Einkorn Recipes For Natures Original Wheat

"Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine-- mirrors of their culture, history, and geography. But the cucina romana is the country's greatest standout. In [this book], journalist Katie Parla and photographer Kristina Gill capture Rome's unique character and truly evolved food culture--a [culmination] of two thousand years of history"--Amazon.com.

If you haven't heard of einkorn yet, get ready to get excited. Easy to digest, less likely to cause gut inflammation, tolerable for those with gluten sensitivity these are just a few reasons why the ancient grain known as einkorn is quickly becoming one of the most popular grains/flours on the market--not to mention its sweet flavor and silky texture. How does one prepare this ancient grain? Popular food bloggers, Tim and Shanna Mallon of Food Loves Writing, bring einkorn right to your table with this beautiful whole food cookbook that includes over 100 recipes, all featuring the world's most ancient grain. Recipes are broken into sections including breakfast, appetizers, breads, main dishes, and desserts, and include such hits as: Vegetable Quiche with an Einkorn Crust, Kale Salad with Einkorn Berries, Einkorn Cranberry Walnut Bread, Einkorn Cinnamon Buns, Acorn Squash and Caramelized Onion, Einkorn Salad, and Mexican Chocolate Einkorn Cookies. Get ready to embrace einkorn, not only for its health benefits, but its wonderful taste. Once you try The Einkorn Cookbook, you'll never go back.

A stunning instructional from beloved Los Angeles baker Margarita Manzke, who teaches the key doughs, batters, recipes, and clever ways for creating wow-factor and bakery-quality results at home. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES For all who aspire to master brioche, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manzke, super-star baker and co-owner of Los Angeles hotspot République, takes bakers through her methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough or batter and 100 recipes that put the lessons to work, plus more than 125 helpful and inspiring photographs, bakers will discover how to truly elevate their baking, whether they're making Manzke's Instagram-perfect chocolate chip cookies or her Philippines-inflected Halo Halo Cake. Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in Baking at République.

Farmhouse Ales defines the results of years of evolution, refinement, of simple rustic ales in modern and historical terms, while guiding today's brewers toward credible—and enjoyable—reproductions of these old world classics.

A debut cookbook from the chef of Philadelphia's award-winning Vetri Ristorante showcases the best in classic and innovative rustic Italian cuisine, accompanied by extensive wine notes that match each dish with an appropriate vintage.

"Einkorn is one of the earliest forms of cultivated wheat, with wild strains that can be traced all the way back to the Fertile Crescent. Because of its lack of high molecular weight proteins, members of the gluten-free crowd have found that they can still enjoy einkorn without experiencing the same allergic reactions or uncomfortable side effects that comes with conventional weight. Now Carla Bartolucci, founder of the Jovial line of organic heirloom foods, shares 100 recipes for einkorn-based foods. Baking with einkorn produces much more flavor than regular wheat, and allows gluten-free home cooks to make recipes they can enjoy without aggravating any gluten sensitivities or overhauling their baking techniques. In these breads, crackers, breakfasts, desserts, pizzas, and other main dishes, you'll see how this versatile grain can be the key to cooking as you would with conventional wheat."

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward “Italian food” the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south. Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, meditatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the Involcini alla Piazzetta from farm-rich Campania, a taste of Giurgiulena from the sugar-happy kitchens of Calabria, a forkful of 'U Pan' Cuott' from mountainous Basilicata, a morsel of Focaccia from coastal Puglia, or a mouthful of Pizz e Foje from quaint Molise, you'll discover what makes the food of the Italian south unique. Praise for *Food of the Italian South* “Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook.”—*Fine Cooking* “Parla’s knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can still find new material.”—*Publishers Weekly* (starred review) “There's There's Italian food, and then there's there's Italian food. Not just pizza, pasta, and prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy. . . . and in this book.”—*Woman's Day* (Best Cookbooks Coming Out in 2019) “[With] *Food of the Italian South*, Parla wanted to branch out from Rome and celebrate the lower half of the country.”—*Punch* “Acclaimed culinary journalist Katie Parla takes cookbook readers and home cooks on a culinary journey.”—*The Parkersburg News and Sentinel*

A lighthearted chronicle of how foods have transformed human culture throughout the ages traces the barley- and wheat-driven early civilizations of the near East through the corn and potato industries in America.

The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010
Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

#1 New York Times Bestseller The creator of the 100 Days of Real Food blog draws from her hugely popular website to offer simple, affordable, family-friendly recipes and practical advice for eliminating processed foods from your family's diet. Inspired by Michael Pollan's In Defense of Food, Lisa Leake decided her family's eating habits needed an overhaul. She, her husband, and their two small girls pledged to go 100 days without eating highly processed or refined foods—a challenge she opened to readers on her blog. Now, she shares their story, offering insights and cost-conscious recipes everyone can use to enjoy wholesome natural food—whole grains, fruits and vegetables, seafood, locally raised meats, natural juices, dried fruit, seeds, popcorn, natural honey, and more. Illustrated with 125 photographs and filled with step-by-step instructions, this hands-on cookbook and guide includes: Advice for navigating the grocery store and making smart purchases Tips for reading ingredient labels 100 quick and easy recipes for such favorites as Homemade Chicken Nuggets, Whole Wheat Pasta with Kale Pesto Cream Sauce, and Cinnamon Glazed Popcorn Meal plans and suggestions for kid-pleasing school lunches, parties, and snacks "Real Food" anecdotes from the Leakes' own experiences A 10-day mini starter-program, and much more.

Whether you're cooking with quinoa for the first time or looking to expand your repertoire, this cookbook features a detailed introduction on the grain and how to cook it, along with 120 light and delicious recipes for everything from stir-fries,

stews and quick breads to puddings and cakes.

"A Baker's Year takes readers month-by-month through the seasons at Smoke Signals for porridge and waffles in winter, crusty bread in spring, pies and pizza in the summer, and celebration cakes for end-of-the-year holidays"--Amazon.com.

"Discover the eating plan that revolutionized the way Americans think about their meals, updated for its fiftieth anniversary with new recipes for the modern meatless chef. "In the . . . years since the publication of Diet for a Small Planet, a movement dedicated to the reform of the food system has taken root in America. Lappé's groundbreaking book connected the dots between something as ordinary and all-American as a hamburger and the environmental crisis, as well as world hunger." --Michael Pollan. Upon its release in 1971, Diet for a Small Planet was truly groundbreaking. This extraordinary book taught America the social and personal significance of a new way of eating : environmental vegetarianism. World hunger was not a matter of lack of food, it argued, but of lack of justice in our food systems. Half a century later, it is still a complete guide for eating well in the Twenty-First century. Sharing her personal evolution and how this revolutionary vegetarian-focused book changed her own life, world-renowned food expert Frances Moore Lappé offers a fascinating philosophy on changing yourself--and the world--by changing the way you eat. This edition features 85 modern meatless recipes, including more than a dozen new entries by celebrity chefs such as Mark Bittman, Padma Lakshmi, Alice Waters, José Andrés, Bryant Terry, Mollie Katzen, and Sean Sherman"--

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

In Modern Sourdough, Michelle Eshkeri reveals how mastering the art of sourdough baking can open up a world of sweet and savoury treats at home. Michelle opened Margot Bakery in a shop in East Finchley, London in 2016. An instant hit, it became an experiment in pushing the boundaries of what a local bakery could be, by specialising in sourdough leavened pastries and sweet

doughs alongside more traditional breads. Bringing together over 100 mouth-watering recipes inspired by Michelle's heritage, *Modern Sourdough* expands our understanding of this ancient baking technique. Featuring a step-by-step guide to making a sourdough starter, as well as methods for folding, shaping, scoring and baking, it demonstrates how you too can make Margot signature loaves, as well as naturally-leavened pizzas, challah, focaccia, French pastries, brioche and babka. Covering bread, cakes, buns, savoury bakes and store cupboard wonders, plus a selection of non-sourdough favourites from the bakery, these are recipes you'll want to make again and again.

Is the world ready to rethink bread making? MaryJane Butters thinks so. *Wild Bread* completely reinvents the concept of healthier-for-you, naturally fermented sourdough. Until now, sourdough was perceived as too much work and sour-tasting, artisan-style-only loaves. In *Wild Bread*, her quick and easy 1 minute 2x/day technique demonstrates the use of eight different types of flours for each bread featured—everything from gluten-free brown-rice flour to quinoa to common white to heirloom whole wheat—for a whopping 295 recipes and 475 photographs. Using her step-by-step method, every style of bread imaginable, including gluten-free, will loft with wild abandon without the purchase of a single packet of not-so-healthy, store-bought yeast. In nutritionally superior wild-yeast bread, fermentation triggers the release of vital nutrients and breaks down carbohydrates. In MaryJane's world, there's no such thing as too much bread because once you convert to slow-rise wild-bread making, that bagel you've been thinking about is more like a vitamin pill than a source of "carb-loaded" guilt. Lessons gleaned from MaryJane Butters' diverse pioneering background, from carpenter to dairy owner to former wilderness ranger turned organic farmer, led her eventually to stewardship of the 4-story, historic Barron Flour Mill. It was only natural that her years spent living on remote Forest Service fire-watch towers with only a living, breathing sourdough "mother" for companionship would lead her to write a pioneering wild-yeast bread book. She is the author of eight books; editor of *MaryJanesFarm* magazine, now in its 18th year of publication; and lives on an organic farm in Idaho. Two of her grown children and their spouses are employed full-time at her farm and she is "Nanny" to half a dozen grandchildren.

Jill Winger, creator of the award-winning blog *The Prairie Homestead*, introduces her debut *The Prairie Homestead Cookbook*, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin *The Pioneer Woman Cooks* meets *100 Days of Real Food*, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with

so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher

These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

A Washington Post bestselling cookbook *Become the favorite family chef with 100 tested, perfected, and family approved recipes*. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease.

- Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers.
- Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more.
- Jenn Segal is the founder of *Once Upon a Chef*, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, *Skinnytaste*, *Pioneer Woman*, *Oh She Glows*, *Magnolia Table*, and *Smitten Kitchen* will love *Once Upon a Chef, the Cookbook*. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking.
- Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles
- Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches
- Entrées the whole family will love like Buttermilk Fried Chicken Tenders
- Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans
- Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else. When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and *Good to the Grain* is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef's flair. Plus, there's a chapter on making jams, compotes, and fruit butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours. Praise for *Good to the Grain*: "Boyce started playing with a variety of flours when

she took a break from restaurant kitchens and wrote her first cookbook, *Good to the Grain*, a whole grains baking bible that won a coveted James Beard Foundation Award this year.” —O Magazine

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. *Dessert for Two* takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies, and marshmallow–rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

(Full Color Interior) Finally, *A Wheat-Free, 100% Rye Cookbook* using Sourdough, Traditional Fats, and Natural Sweeteners! From delicious brownies to rye tortillas to tangy sourdough bread... you will wonder why you've never eaten rye like this before. This book is truly a unique look into what makes rye special, and how to turn it into dazzling and healthy food that will keep your family asking for more... From Shannon: "After years of baking with alternative grains, rye seemed a good fit for our family. It was less expensive than the spelt we had been using, it was well-tolerated by those with food sensitivities, and after some manipulation, we found it could be used to create everything from a hearty loaf of sourdough bread to soft tortillas to our favorite honey-sweetened brownie. Because we love the benefits of fermentation, I developed these recipes using sourdough and a long fermentation period. The result is this collection of well-loved recipes from our home kitchen."

Satisfy your sweet tooth with complex carbohydrates—no white flour here! We need to eat more whole grains. A diet centered on white flour and refined carbohydrates isn't good for our bodies or our waistlines. Beyond whole wheat are the healthiest "ancient" grains, including teff, buckwheat, and quinoa. These grains are free of gluten and additives, but can they--and flours such as 100 percent whole wheat, barley, and spelt--be used to make delicious desserts? The answer is a resounding YES, thanks to *The Sweet Side of Ancient Grains*. With recipes made from both ancient grains and more familiar 100 percent whole grains, Erin Dooner has created a must-have cookbook for anyone who wants to eat healthy but is "blessed" with a sweet tooth. Don't have access to certain ancient grains? All but a handful of the recipes can be made with traditional or white whole wheat flours! Unlike previous efforts at whole-grain dessert baking, this book relies on 100 percent whole and ancient grains and incorporates natural sugars wherever possible--all without compromising on results. Thanks to the low-carb movement and the updated USDA food pyramid, we all know we should be eating more whole grains (the "good carbs"). But what exactly are whole grains? And how can we make them not only what we should eat, but what we really want to eat? In *Whole Grains Every Day, Every Way*, bestselling cookbook author

Lorna Sass demystifies whole grains with a thorough grain-by-grain primer followed by more than 150 irresistible recipes. In this extensive guide to the wide range of fantastic whole grains available—many of which are gluten-free—Sass introduces home cooks to dozens of grains, including amaranth, barley, buckwheat, hominy, popcorn, polenta, Job's tears, millet, oats, quinoa, brown rice, red rice, black rice, rye, triticale, sorghum, teff, farro, grano, green wheat, kamut, spelt, wheat berries, and wild rice. She shares tips for buying and storing these grains as well as the best and simplest way to cook them. And then there are the boldly flavored, contemporary recipes that will truly change the way you cook, covering soups, salads, main courses, and side dishes all the way to quick breads, cookies, and desserts, with a groundbreaking section on whole-grain baking outlining tempting, healthy options. *Whole Grains Every Day, Every Way* will delight carnivores and vegetarians alike with recipes such as Farro Salad with Prosciutto and Asparagus, Masa Harina–Beef Casserole, Posole with Pork and Chipotle, Millet with Gingered Beets and Orange, and Coconut–Black Rice Pudding. This is the book America has been asking for: the definitive guide that will make it easy and delicious for us to incorporate healthful whole grains into our diets with innovative recipes for every meal of the day.

AN IRRESISTIBLE LITERARY FEAST Stories and recipes inspired by the world's great books As a young bookworm reading in her grandfather's butcher shop, Cara Nicoletti saw how books and food bring people to life. Now a butcher, cook, and talented writer, she serves up stories and recipes inspired by beloved books and the food that gives their characters depth and personality. From the breakfast sausage in Laura Ingalls Wilder's *Little House in the Big Woods* to chocolate cupcakes with peppermint buttercream from Jonathan Franzen's *The Corrections*, these books and the tasty treats in them put her on the road to happiness. Cooking through the books that changed her life, Nicoletti shares fifty recipes, including: The perfect soft-boiled egg in Jane Austen's *Emma* Grilled peaches with homemade ricotta in tribute to Joan Didion's "Goodbye to All That" New England clam chowder inspired by Herman Melville's *Moby-Dick* Fava bean and chicken liver mousse crostini (with a nice Chianti) after Thomas Harris's *The Silence of the Lambs* Brown butter crêpes from Gillian Flynn's *Gone Girl* Beautifully illustrated, clever, and full of heart, *Voracious* will satisfy anyone who loves a fantastic meal with family and friends—or curling up with a great novel for dessert.

The bestselling authors of the groundbreaking *Artisan Bread in Five Minutes a Day* bring you a cookbook with 90 delicious, entirely gluten-free bread recipes made from easy-to-find ingredients—a perfect gift for health conscious foodies and bakers! With more than half a million copies of their books in print, Jeff Hertzberg, MD and Zoë François have proven that people want to bake their own bread, so long as they can do it quickly and easily. But what about people with celiac disease or gluten sensitivity? They want to eat well too, but gluten is everywhere: in cakes, pastas, desserts, gravy—even in beer and Scotch whiskey. But the thing they miss most? Bread. Based on overwhelming requests from their readers, Jeff Hertzberg and Zoë François have returned to their test kitchens to create an entirely gluten-free bread cookbook—most of the recipes that readers loved in *Artisan Bread in Five Minutes a Day* appear here in a gluten-free version. In just five minutes a day of active preparation time, you can create delectable, gluten-free Sandwich loaves. European Peasant Bread, 100% Whole Grain Loaves, French Baguettes, Crock Pot Bread, Caraway "Rye" Bread, Challah, and even

fabulous dessert breads like Brioche, Doughnuts, and Sticky Pecan Caramel Rolls. *Gluten-Free Artisan Bread in Five Minutes a Day* extends their revolutionary stored-dough method to yeasted and unleavened breads made without wheat, barley, or rye. With 90 recipes—plus 100 black-and-white instructional photos and 40 gorgeous color images—the authors adopt the rich palette of world breads to their unique method. With this revolutionary approach, you CAN have mouthwatering gluten-free artisan bread in just five minutes a day!

This tour of classic and curious cakes from all fifty states is “a sweet home-baked slice of Americana” (Publishers Weekly). In order to form a more perfect union of flour, eggs, butter, and sugar, *CakeLove* author Warren Brown offers his unique take on dessert recipes from all fifty states, plus Puerto Rico and Washington, DC. Starting his tour with the classic Baked Alaska, Brown explores America’s rich culinary history while updating regional treats like Louisiana King Cake, South Carolina’s Lady Baltimore Cake, and Florida’s Key Lime Pie. There are official state desserts, like Maryland’s Smith Island Cake and Massachusetts’ Boston Cream Pie, as well as unofficial favorites, like New York–style Cheesecake and St. Louis Goopy Butter Cake. Brown also includes more adventurous confections like Michigan’s Chocolate Sauerkraut Cake, and brand-new treats he’s created in honor of specific states, such as his California-inspired Avocado Cupcakes. With mouth-watering photos, informative sidebars, and an entire section devoted to the magic of buttercream frosting, *United Cakes of America* “is a shoe-in [sic] for that coveted guest-of-honor space on your baking shelf” (LA Weekly).

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you’re a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you’re ready to take your baking to the next level, follow Forkish’s step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker’s percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies

the levain-making process, Flour Water Salt Yeast is an indispensable resource for bakers who want to make their daily bread exceptional bread.

"A cozy collection of heirloom-quality recipes for pies, cakes, tarts, ice cream, preserves, and other sweet treats that cherishes the fruit of every season. In this visually stunning collection of flavor-forward recipes, summer's wild raspberries become Raspberry Pink Peppercorn Sorbet, ruby red rhubarb is roasted to adorn a pavlova, juicy apricots and berries are baked into galettes with saffron sugar, and winter's bright citrus shine in Blood Orange Donuts and Tangerine Cream Pie. The recipes celebrate what's fresh and vibrant any time of year by enhancing fruits' enticing sweetness with bold flavors like rose and orange flower water from the author's native Iran or whole-grain flours like rye and spelt. Each recipe is photographed--in addition to fruit in the field, on the vine, and at farm stands and the market--in Arefi's signature moody, earthy style"--

Einkorn Recipes for Nature's Original Wheat Clarkson Potter

Each recipe features only organic, unprocessed, whole ingredients. Carrie Vitt's journey began with severely debilitating migraines that led her to a whole new way of delicious cooking. Many friends and relatives wanted to know how she did it, so she started her Deliciously Organic blog, which led to this book. Today, she lives on a military base with her husband and their two daughters.

- Sales of this super-high-fiber wheat grain are skyrocketing due to its health benefits, including prevention of bowel cancer and heart disease, and the fact that it is tolerated by people with mild wheat sensitivities.
- Roger Saul's upmarket artisanal Sharpham Park sells spelt products through the multinationals and has joined up with Bowel Cancer UK to create greatbritishspeltrecipes.com.
- Over 100 recipes, with an appealing, contemporary design and beautiful photography.

2016 James Beard Award Winner (Baking & Desserts) 101 recipes for baking with whole and sprouted grains, making the most of the seasonal harvest, and healing the body through naturally fermented food Sarah Owens spent years baking conventional baked goods, only to slowly realize she had developed a crippling inability to digest or tolerate their ingredients. Unable to enjoy many of her most favorite foods, she knew she must find a health-sustaining alternative. Thus Sarah started experimenting with sourdough leavening, which almost immediately began to heal her gut and inspire her anew in the kitchen. Soon after, her artisan small-batch bakery, BK17, was launched, and with that, a new way to savor and share nutritious sourdough breads and treats with her Brooklyn community. Sourdough and other fermented foods are making a comeback because of their rich depth of flavor and proven health benefits. In Sourdough, Sarah demystifies keeping a sourdough culture, which is an extended fermentation process that allows for maximum flavor and easy digestion, showing us just how simple it can be to create a healthy starter from scratch. Moreover, Sarah uses home-grown sourdough starter in dozens of baked goods, including cookies, cakes, scones, flatbreads, tarts, and more--well beyond bread. Sarah is a botanist and gardener as well as a baker--her original recipes are accented with brief natural history notes of the highlighted plants and ingredients used therein. Anecdotes from the garden will delight naturalists and baked-goods lovers among us. Laced with botanical and cultural notes on grains, fruits and vegetables, herbs, and even weeds, Sourdough celebrates seasonal abundance alongside the timeless craft of artisan baking.

Includes a sneak peek of *Undoctored*—the new book from Dr. Davis! In this #1 New York Times bestseller, a renowned cardiologist explains how eliminating wheat from our diets can prevent fat storage, shrink unsightly bulges, and reverse myriad health problems. Every day, over 200 million Americans consume food products made of wheat. As a result, over 100 million of them experience some form of adverse health effect, ranging from minor rashes and high blood sugar to the unattractive stomach bulges that preventive cardiologist William Davis calls "wheat bellies." According to Davis, that excess fat has nothing to do with gluttony, sloth, or too much butter: It's due to the whole grain wraps we eat for lunch. After witnessing over 2,000 patients regain their health after giving up wheat, Davis reached the disturbing conclusion that wheat is the single largest contributor to the nationwide obesity epidemic—and its elimination is key to dramatic weight loss and optimal health. In *Wheat Belly*, Davis exposes the harmful effects of what is actually a product of genetic tinkering and agribusiness being sold to the American public as "wheat"—and provides readers with a user-friendly, step-by-step plan to navigate a new, wheat-free lifestyle. Informed by cutting-edge science and nutrition, along with case studies from men and women who have experienced life-changing transformations in their health after waving goodbye to wheat, *Wheat Belly* is an illuminating look at what is truly making Americans sick and an action plan to clear our plates of this seemingly benign ingredient.

The many benefits of home flour milling include taste and flavor and the appeal of making a healthy food that tastes good and is seriously nutritious. Home ground flour milling can also save countless dollars just in the cost of bread alone, especially for those with special dietary needs and restrictions, and improved health leads to reduced medical costs. This comprehensive how-to details the whole process behind home flour milling with features such as: The history of whole grains and grain anatomy Benefits of commercially milled flour vs home milled flour Tools and equipment for home flour milling Baking basics including mixing methods and techniques -- the importance of gluten and moisture Going with the grains -- a thorough description of grains such as barley, rye, kamut and buckwheat Nut flours such as almond Baking with freshly milled grains. There are also 100 recipes for tasty quick breads, rolls and buns, muffins, pancakes, coffee cakes, biscuit and scones, cookies, brownies and pastries, plus others that are gluten-free, dairy-free and vegan. The *Home Ground Flour Book* is ideal for anyone who wants to create their own flours.

The author of the popular *Nourished Kitchen* website shares 175 recipes based on the "traditional foods" philosophy of eating that emphasizes nutrient-rich whole grains, dairy, red meat, organ meats and fermented foods. Original. 12,000 first printing. In this follow up to her award-winning *Ancient Grains for Modern Meals*, Maria Speck shares classic, comforting recipes that make cooking with ancient grains faster, more intuitive, and easier than ever before. From black rice to burgundy quinoa and golden Kamut berries--ancient grains are showing up on restaurant menus and store shelves in abundance. Yet in our own kitchens, many of us fear that whole grains are too difficult and time-consuming to prepare. But ancient grains can transform our cooking and eating--from simple weeknight fare to mouthwatering reinventions of all-time favorites. In *Simply Ancient Grains*, Speck explains how easy it is to bring these fascinating and nourishing staples to the table for breakfast, lunch, dinner, and dessert. This simplified approach takes whole grains to the next level by re-creating familiar comfort foods and

amplifying their flavor and nutritional profile.

Dramatically improve your health by eating foods filled with dynamic probiotics that supercharge your body! Ordinary foods become powerful health agents in a few easy steps using ancient wisdom and time-tested techniques such as natural fermentation. Author and educator Donna Schwenk tells her compelling story of how she transformed her family's health by creating foods that conquer sicknesses, including diabetes, high blood pressure and IBS. Hundreds of families have attended Donna's seminars and renewed their health, changing their lives forever! After numerous requests from her seminar participants, Donna has provided this compilation of over sixty delicious recipes that were the key to her own success. With her simple step-by-step instructions, you too can learn to make delicious probiotic foods that will create wellness and restore your health. You can enjoy a preview at: www.culturedfoodlife.com or follow Donna on her blog at www.blog.culturedfoodlife.com

THE INSPIRATION FOR THE NEW NETFLIX SERIES 'It's not often that a life-changing book falls into one's lap ... Yet Michael Pollan's *Cooked* is one of them.' SundayTelegraph 'This is a love song to old, slow kitchen skills at their delicious best' Kathryn Huges, GUARDIAN BOOKS OF THE YEAR The New York Times Top Five Bestseller - Michael Pollan's uniquely enjoyable quest to understand the transformative magic of cooking Michael Pollan's *Cooked* takes us back to basics and first principles: cooking with fire, with water, with air and with earth. Meeting cooks from all over the world, who share their wisdom and stories, Pollan shows how cooking is at the heart of our culture and that when it gets down to it, it also fundamentally shapes our lives. Filled with fascinating facts and curious, mouthwatering tales from cast of eccentrics, *Cooked* explores the deepest mysteries of how and why we cook.

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

Make Delicious, Whole Grain Bread with Minimal Kneading Baking a loaf of beautiful crusty bread can be intimidating for beginners, especially when you want to include nutrient-dense whole wheat flour and other ancient grains that are famously harder to work with. Elaine Boddy is here to help. She has spent many years honing the science

and art of baking bread with whole grains in her home kitchen. In *Whole Grain Sourdough at Home*, she shares all of her secrets with you. Elaine's master recipe and philosophy for bread making are all about simplicity, flexibility and having fun. Sourdough does not have to be complicated or require a lot of hands-on work to be great. With one bowl, a handful of simple ingredients, minimal kneading and less than 24 hours, you can have a loaf of delicious whole grain sourdough bread on the table. Elaine has mastered the unique nuances of nutrient-dense flours like whole wheat, einkorn, spelt and rye to create a variety of lovely breads—no dense whole wheat bricks here! Packed with a step-by-step sourdough starter guide, plenty of tips and 60 recipes for everything from sandwich loaves to focaccia, this book gives you everything you need to bake amazing whole grain bread today, tomorrow and beyond.

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